

**Amendments to the Specification:**

Please amend the following paragraphs of the published application (U.S. Patent Application Publication No. US 2006/0105079 A1 to read as follows:

[0002] The invention relates to a method of making raw sausage by an accelerated maturing process (also referred to as “ripening”).

[0015] For the production of raw sausage in accordance with the invention folic acid and/or folate are added after ~~diminution~~ comminution of lean meat in a cutter, preferably during the spice-adding operational step while ensuring uniform distribution. Nitrite pickling salt is admixed following the subsequent addition and ~~diminution~~ communion of bacon, so that the raw sausage meat or sausage meat develops the requisite bond within an interval of time of about 20 min. After subsequent stuffing into natural sausage casings the actual biochemical maturing will commence. The stuffed raw sausage is stored at a temperature of about 16° C. and 90% relative humidity, and after about 24 h the temperature is changed to 23° C. at about 73% relative humidity. Maturing takes place during this time window. The microorganisms increase. Microbiological maturing causes activation of lactic acid production. At the same time the raw sausage begins to develop or unfold specific natural aroma substances in consequence of the growth of the microorganisms and the attendant activity of microorganisms. As a result of the enrichment with folic acid, the limitation of the folic acid growth factor which can be found only in very small quantities in the starter materials of the sausage meat is overcome.

[0038] For producing the edible mold salami, the beef and pork, cooled to -4° C., was chopped in a cutter to a fine granular state. During the next operational step, 8 mg of folic acid per kg of raw sausage meat were added, in addition to the mixture of spices. Following the succeeding addition and ~~diminution~~ comminution of pork fat, mixing takes place with nitrite pickling salt so that the raw sausage meat would attain an appropriate bond. After the ensuing filling into natural sausage casings, the raw sausages were washed in tepid salt water and suspended on smoking rods.